



*March* has arrived, winter is over. This month we celebrate Women's History Month, St. Patty's Day, and the arrival of Spring. Soon we will all be planning our summer vacations. The Produce Item of the Month for March is **Green Cabbage** in honor of St. Patrick's Day.



*March* is National Nutrition Month. This is a nutrition education and information campaign sponsored by the American Dietetic Association (ADA.) The campaign is designed to focus attention on the importance of making informed food choices and developing sound eating and physical activity habits. Keep this in mind when planning your menus and dinners and packing lunches.



### *April's Upcoming Events*



April Fools Day

Tax Day

Administrative Professional Day

Daylight Savings

Take Your Daughter to Work Day

### *DeCA Customers Are Enjoying National Promotions*

USA Pear Display & Customer Shopping Spree- Feb 15 - Apr 30th

Mar 1 thru 31st - Sweet Potato Display

NY Apple - Eastern & Midwest Regions only - Month of April

Military Media Circular Specials - Mar 13 - Mar 27 red Potatoes

Mar 27 - April 9 - Pineapple & Asparagus

April 10 - April 23 - Spring Vegetables

### *Featured Item of the Month*



#### *Cabbage*

Cabbage is a hardy vegetable that grows especially well in fertile soils. There are various shades of green available, as well as red or purple types. Head shape varies from the standard round to flattened or pointed. Most varieties have smooth leaves, but the Savoy types have crinkly textured leaves. Cabbage is easy to grow if you select suitable varieties and practice proper culture and insect management. Always regarded as a good source of vitamins, cabbage recently has been shown to have disease-preventive properties as well. Green cabbage is grown more often than the red or Savoy types, but red cabbage has become increasingly popular for color in salads and cooked dishes. The Savoy varieties are grown for slaw and salads. Varieties that mature later usually grow larger heads and are more suitable for making sauerkraut than the early varieties. All the varieties listed here are resistant to fusarium wilt ("yellows") unless otherwise indicated. All are hybrid varieties unless marked OP, for open-pollinated variety. Good quality product will be solid, hard and fairly heavy in relation to size. Leaves should be firmly attached to stems. Avoid discolored or wilted cabbage. Refrigerate in crisper. Cabbage may be used cooked or raw. Cabbage can be boiled, stuffed or baked. Fresh cabbage provides extra texture and taste in casseroles, soups, stews and salads. Chop or shred cabbage and use for slaws.

### *Thought for the Month*

It is never too late to become what you might have been.

- George Eliot

# DSCP-Produce Business Unit

## NEWSFLASH



**MUST READ - WHAT'S HOT - WHAT'S NOT!!!**

### Produce Market Update

<u>ITEM</u>	<u>SUPPLY</u>	<u>QUALITY</u>	<u>MARKET</u>	<u>STATE</u>
Beans, Snap and Pole Beans	Good	Good	Lower	FL
Cabbage, Green and Red	Good	Good	Steady	GA
Cucumbers, Caribbean Super Selects	Fair	Fair	Higher	Import
Corn, Yellow, White, Bicolor	Good	Good	Slow	FL
Onions, Yellow jumbos, red jumbos	Fair	Good	Higher	ID/NY
Green Bell Peppers	Good	Good	Higher	FL
Potatoes, Baking	Good	Good	Lower	CO
Round White Potatoes	Good	Good	Higher	MN
New Crop Reds	Good	Good	Steady	FL
Sweet Potatoes	Good	Good	Higher	NC
Sweet Potatoes	Fair	Fair	Steady	LA
Radishes	Good	Good	Steady	FL
Squash, Zucchini, yellow	Fair	Fair	Higher	FL
Tomatoes	Fair	Fair	Higher	FL
Honey Tangerines	Good	Good	Higher	FL
Red grapefruit	Good	Good	Higher	FL
Valencia oranges	Good	Good	Higher	FL
Apples, Red and Gold delish	Good	Good	Steady	VA/NY
MacIntosh Apples	Fair	Fair	Steady	VA/NY
Cantaloupes	Good	Good	Steady	Import
Honeydews	Good	Good	Steady	Import
Strawberries	Good	Fair	Steady	FL
Grapes White/Red/Black Seedless	Good	Good	Steady	Chilean
Nectarines, Peaches, Plums - red	Good	Fair	Steady	Chilean
Asparagus	Good	Good	Steady	CA
Artichokes	Good	Good	Steady	CA
Broccoli Crowns	Good	Good to exc	Strong	CA
Cauliflower	Good	Exc to good	Steady	CA
Celery and Celery Hearts	Good	Good	Steady	CA
Iceberg Lettuce	Good	Good	Steady	CA
Strawberries	Good	Good to exc		CA
Apples, Red/Gold Delish, Fuji	Plenty	Good to exc		WA
Apples, Granny Smith	Very Limited	Good to exc		WA
Apples, Braeburn, Royal Galas, Red Rome	Plenty	Excellent		WA
Apples, Jonagold, Pink Lady, Cameo	Plenty	Excellent		WA
Hot House Rhubarb	Limited	Excellent		WA
Pears, D'Anjou, Bosc Golden Russet	Plenty	Good to exc		WA
Pears, Red D'Anjou, Seckel Large	Plenty	Good to exc		WA
Pears, Asian Russet	Limited	Exc to good		WA
Grapes, Cantaloupes, Honeydew	Good	Good		Import
California Navels, Lemons, Kiwifruit	Good	Good		CA



## **DID YOU KNOW ?????**

★ **PBO LA Robs Peter to help PBO San Diego Supply Paul Jones....** A U.S Navy ship home ported in San Diego was tied up at Port Hueneume California on Friday February 7<sup>th</sup>. An order to deploy the next day was received late in the day. **PBO San Diego** was contacted to provision the ship with FF&V for immediate deployment. Realize that in produce time 2:30 in the afternoon is equivalent to 2:30 A.M. in the real world. A number of attempts by San Diego personnel proved nonproductive in contacting a local vendor, that could meet the short fused requirement. At this point PBO LA was contacted to assist in filling this ships needs. Faced with the same logistic realities as our colleges in San Diego an old solution to this current problem was implemented. In a joint effort product destined for the Los Angeles AFB Commissary would be diverted to the Navy, and San Diego would handle the paperwork. The ship got its provisions, and the commissary product was repurchased in the early morning. Both orders were staged, loaded and delivered on time.

★ **PBO LA Supports Departing Troops Families.....** An official request was received late last week to support two special gatherings designed to honor departing service members families. **PBO Los Angeles** arranged for fresh cut fruit (and donated Serving Cups) for 1000 (Combined) to be delivered to March AFB and LA AFB.

★ **Produce CBU Introduces New Electronic Initiative.....** There are big changes planned for the way the vendors receive their payments, and during FY2003 the spotlight will be on rolling out the Electronic Invoicing initiative. Testing is ongoing in PBO Philadelphia and Nashville and all of our business partners will help with the successful implementation of the system throughout the U.S. Step 1) Our **customers** must receive and sign for their produce shipments and ensure all paperwork is back in the hands of the produce supplier. Step 2) The **Produce Supplier** will forward complete invoices to their DSO/PBO within the week of delivery. All invoices must contain the BPA#, invoice #, destination DoDAAC, call #, item description, total invoice amount. Step 3) The **DSO/PBO** will input invoices within three days of receipt from the vendor. Step 4) The **Produce Supplier** will be able to view the invoice via the new EDI website, hit the button and send it to DFAS for payment. No more paper invoices will be needed!

★ **Commissary Support.....** Representative from **PBO Kansas City and Merchandiser** from supplying Produce Co. were on hand Friday March 07, to build displays and help the Commissary gear up for the weekend and increase sales. Displays were built on euro tables in the center of the department so patrons could not miss the sale items. The following displays were built, Clementines at \$ 4.49 per five pound crate, Three pound bags of Braeburn Apples at .99 each; Three pound bags of Tangerines at \$ 1.29 each and 56 size Navel oranges at .29 each. A 15 % increase was reported after the weekend sale and plans were made to continue on with these sales every weekend.

Please feel free to provide your comments directly to me at  
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*Remember, as Kevin Spacey said in his new movie,  
Our customers should always be able to say:*



**"THE PRODUCE WAS WORTH THE TRIP !!"**